

# NOURISH

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## *Grilled Salmon with Pineapple Salsa*

Serves: 2 | 1 Fillet & ¾ Cup Salsa

### **Ingredients:**

#### Salmon:

½ c. pineapple juice

2 tsp. coconut aminos (or certified gluten-free soy sauce if necessary)

2 4-5 oz. wild-caught salmon fillets

#### Salsa:

¾ c. diced pineapple

¾ c. diced cucumber

1 small green onion, sliced thinly

1 tbsp. minced cilantro

¼ tsp. cumin

Pinch of chili powder and sea salt

### **Directions:**

In a resealable bag or shallow dish, combine the pineapple juice and coconut aminos/soy sauce. Place salmon inside and refrigerate for 30-60 minutes.

Chop all ingredients for the salsa and combine in a small bowl. Set aside until ready to serve.

Preheat the grill to medium-high and oil the grates with avocado oil

Grill salmon for 2-3 minutes per side, or until no longer pink in the middle. (Cooking time will depend on the thickness of the fillets.)

Serve with greens and top with salsa.